

WOLL ACTIVE LITE - PERFECTION. PRONTO.

- You can reduce cooking time by up to 50% and cut energy consumption by up to 70% by using the DIAMOND ACTIVE LITE lid.
- You can also remove the lid from the pot at any time during cooking to add ingredients and seasoning.
- Vitamins are retained, taste is enhanced and odour is reduced during cooking.
- Patented lid locking mechanism - can be opened and closed with one hand.

For more hot tips on cooking with your new product, information about using fats and full use and care manual please visit our website.

 www.woll-cookware.com/manual

NORBERT WOLL GMBH

Heinrich-Barth-Straße 7-11 66115 Saarbrücken Germany
Telephone + 49 681 / 97 049-0 Fax + 49 681 / 97 049-29
info@woll-cookware.com www.woll-cookware.com

Potatoes in a flash

Total preparation time 15 - 20 minutes



Serves 4
800 g potatoes
1 tbsp. salt
250 ml water

Wash the potatoes and cut them into approximately 1 cm slices.

Depending on the size of your pot, add 200 - 300 ml water. Salt the water and add the potatoes. Put the lid on the DIAMOND ACTIVE LITE and heat on the highest setting for about 4 minutes. Wait for the valve to respond (steam will escape), then turn down the heat. The valve should be visible, but it should not release heat constantly. Cook on medium setting for about 12 - 15 minutes.

Open the DIAMOND ACTIVE LITE and check whether the potatoes are cooked to your liking. Season to taste and mix everything well.

Per serving: 112 Kcal. (470 KJ) 3 g protein, 24 g carbohydrates, 0 g fat, 95 mg vitamin C

Revolutionising low pressure cooking by combining our unique casting technology with the patented low pressure lid innovation, mouth watering results are just moments away. Woll Active Lite - Perfection. Pronto.



- Active Lite lid for active cooking and steaming made of hardened safety glass
- Dishwasher proof
- Pressure release valve with silicon cover for constant pressure equalisation
- Cut and abrasion-resistant 5 layer diamond hard-base coating
- Fast heat distribution and retention
- Silicon gasket for an airtight seal
- Patented intuitive single-handed operation mechanism
- Side handles are ovenproof up to 250 °C / 480 °F
- Manufacturing process and coating PFOA free
- Approximately 6 mm / 0.25" thick cast thermal bottom for optimum thermal absorption and no distortion at high temperatures
Induction version approximately 8 mm / 0.3" thick



DIAMOND
ACTIVE
LITE



NORBERT WOLL GMBH
Heinrich-Barth-Straße 7-11
66115 Saarbrücken Germany
Telefon + 49 681 / 97 049-0
Fax + 49 681 / 97 049-29
info@woll.de
www.woll-cookware.com





COOKING TIMES

With the DIAMOND ACTIVE LITE, the water inside the pot can be heated to just over 100°C.

This produces a slight amount of excess pressure in the pot, significantly reducing boiling/cooking time in a similar fashion to a pressure cooker. We do not give general cooking times because they are dependent on many factors, such as the size of ingredients and power of the stove.

As a rule, the DIAMOND ACTIVE LITE can shorten cooking time by up to 50% compared to conventional cooking methods.

Cook like you always do, but with much less liquid, and check for doneness sooner.



Succulent beef goulash

Total preparation time about 70 minutes

Serves 4
3 large onions
1 tbsp. oil for frying
700 g beef goulash, cut into roughly 2 x 2 cm cubes
1 tbsp. tomato paste
1 - 2 tbsp. paprika
Pepper
200 ml stock or bouillon
3 peppers, red and yellow
100 ml cream
1 tbsp. starch or sauce thickener

Take the goulash out of the refrigerator about 30 minutes before sautéing it. Chop the onions finely. Heat the frying oil in the pot at the highest setting for about 3 minutes, sauté half of the goulash for about 3 minutes, remove it and then sauté the other half. Add the onions and tomato paste and continue frying.

Add the liquid, season with paprika and pepper, stir, wipe off the rim of the pot and put on the DIAMOND ACTIVE LITE lid. Wait for the valve to respond (steam will escape), then turn down to the lowest setting. The valve should be visible, but it should not release heat constantly.

The cooking time for beef goulash is approximately 60 minutes.

In the meantime, clean the peppers and cut them into fine strips. Open the DIAMOND ACTIVE LITE ten minutes before the end of the cooking time, check the meat for doneness and add the peppers. Return the lid, briefly increase the heat until the valve responds. Lower the heat and finish cooking for about 10 minutes.

Open the DIAMOND ACTIVE LITE. Add the cream to the goulash and thicken to taste with starch or sauce thickener mixed with water. Season to taste with pepper, salt and paprika.

Per serving: 389 Kcal. (1630 KJ), 9 g carbohydrates, 39 g protein, 21 g fat.



The DIAMOND ACTIVE LITE works best for gentle cooking with a closed lid, when steam loss is reduced to a minimum. Potatoes, vegetables, meat and fish retain their distinct flavour as well as shape and colour.

Vitamins and trace elements are not lost, resulting in healthier food, just like with conventional steaming.

The patented lid locking mechanism ensures easy operation and hermetically seals the pot thanks to a specially developed silicone gasket.

A temperature of just over 100 °C is reached through a slight build-up of pressure inside the pot.

The continuous valve ensures constant pressure equalisation and prevents excess pressure inside the pot.

A specially developed, patented ball valve allows for easy, pressure-free opening and lifting of the lid at all times.

In addition to the energy saved as a result of shorter boiling or cooking times, heating energy is also saved because the pot requires considerably less liquid than conventional saucepans.

The DIAMOND ACTIVE LITE also sets new standards for safety: The pot is guaranteed not to boil over thanks to its sophisticated valve technology.



POTS	Induction	2 Side Handles	2 Side Handles
Ø 20 cm, 11.5 cm high, 3.0 L Ø 8", 4.5" high, 3.2 US qt.	120DAL	120DALI	120DALI
Ø 24 cm, 13.5 cm high, 5.0 L Ø 9.5", 5.5" high, 5.25 US qt.	124DAL	124DALI	124DALI
Ø 28 cm, 15.5 cm high, 7.5 L Ø 11", 6.1" high, 7.9 US qt.	128DAL	128DALI	128DALI



SAUTÉ CASSEROLES	Induction	2 Side Handles	2 Side Handles
Ø 24 cm, 9 cm high, 4.0 L Ø 9.5", 3.5" high, 4.25 US qt.	824DAL	824DALI	824DALI
Ø 28 cm, 10.5 cm high, 5.5 L Ø 11", 4.1" high, 5.8 US qt.	828DAL	828DALI	828DALI



CASSEROLE, SQUARE	Induction	2 Side Handles	2 Side Handles
26 x 26 cm, 10.5 cm high, 5.5 L 10 x 10", 4.1" high, 5.8 US qt.	1026-2DAL	1026-2DALI	1026-2DALI



CLEANING DIAMOND ACTIVE LITE LID

If possible, clean your DIAMOND ACTIVE LITE lid immediately after use so that no food residue can dry on it.

Clean all parts after each use:

- Wash the parts with hot water and washing-up liquid.
- Rinse with hot water.
- Dry the parts to prevent water stains.

If the continuous valve is very dirty, you can unscrew the screw under the lid, clean the valve and then screw it back in.

You can easily disassemble the lid for more thorough cleaning and when you replace the gasket:

- Unscrew the two thumb nuts under the lid.
- Push the locking mechanism of the lid knob so that the clamps open; now the glass can be removed. The gasket can now be easily removed and re-tightened (Attention: do not lose the gaskets).
- The valves can be easily disassembled and re-installed.
- The cover plate of the handle bridge is not screwed on and can be easily removed.

We recommend cleaning the DIAMOND ACTIVE LITE lid in the sink by hand. You can easily wash the pot in the dishwasher. Do not clean the gasket in the dishwasher, otherwise it will harden prematurely.

For stubborn food residue, soak the parts in soapy water before cleaning. You can also use a little stove cleaner and a wooden spatula to carefully remove tougher stains.



CONTINUOUS VALVE



SAFETY VALVE

WOLL QUICK COOK INSTRUCTIONS



HEATING

WOLL cookware heat up very quickly and evenly, reaching 300 °C (570 °F) in just 3 minutes on the highest setting. When using the boost function on an induction hob, turn the heat down after 1 minute. Depending on what you are cooking, turn down the heat to the required temperature before adding fats, oils, and food.



COOKING

WOLL non-stick cookware is designed for healthy eating and requires little or no oil. When cooking with fats and oils, you should not cook for long periods of time on the highest setting to avoid reaching the oil's smoke point – this will spoil the taste of your dish.



UTENSILS

Due to the extraordinary cut and abrasion resistant WOLL hard-base coating, you can use all your kitchen utensils, whether they are made from wood, plastic or silicone. If small scratch marks appear they will not affect performance or longevity of your cookware.



OVEN SAFE

WOLL handles are oven safe up to 250 °C (480 °F). A pot-holder is recommended for oven use as the handles will get hot.



CLEANING

Before using your WOLL cookware for the first time, wash the pan in hot water and a little detergent. To avoid the cooking surface becoming dark please clean the product after every use. All WOLL cookware are dishwasher-proof.



STORING

When storing your WOLL products on top of one another, a paper towel or pan protector should be placed between each pan to prevent scratches.